



Doc Watson's Smokehouse is a Central Texas Style Barbecue. The meat is rubbed with spices and smoked over indirect heat—No sauce, no forks needed! Our meats are cooked fresh everyday which can take between 6–18 hours depending on the item.

Contact us to make your next event a success!  
(48-72 HOURS NOTICE REQUIRED.)

**444 North Weber Road  
Romeoville, IL  
815-524-3774**

**DocWatsonsSmokehouse.com**

## SMOKED MEATS

	<u>1/2 Pan</u>	<u>Full Pan</u>
Beef Brisket Sliced	\$175	\$400
Burnt Ends	\$185	\$420
Baby Back Ribs	\$150	\$340
Pulled Pork	\$115	\$260
Pulled Chicken	\$95	\$215
Rib Tips	\$95	\$215
Smoked Turkey Breast	\$145	\$330
Smoked Chicken Wings	\$80	\$180

## SPECIALTY ITEMS

Smoked Salmon Filet	\$95
Whole Smoked Turkey Breast	\$105
Prime Rib	market
Smoked Sausage (5 lbs.)	\$60
Hot Links (5 lbs.)	\$55
Smoked Pork Chops	\$13 ea.

*minimum 10 with 1 week advance notice*

## WHOLE HOG

125 Pounds	\$950
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## SIDES

	<u>1/2 Pan</u>	<u>Full Pan</u>
Beef Gravy	\$25	\$60
Mashed Potatoes	\$40	\$100
Creamy Coleslaw	\$40	\$100
Texas Green Beans	\$40	\$100
Texas Potato Salad	\$60	\$150
Monster Beans	\$60	\$150
Mac & Cheese	\$60	\$150
Mexican Street Corn	\$60	\$150
Brisket Chili	\$60	\$150
Homemade Peach Cobbler	\$40	\$100
Homemade Banana Pudding	\$40	\$100
Homemade Cornbread	\$20	\$50
Mini Brioche Buns (1 Dozen)	\$10	
Mixed Greens Salad	N/A	\$60

## CONDIMENTS

Sweet & Spicy Pickles	\$10/jar
Pickled Red Onions	\$6/jar
Sweet BBQ Sauce	\$10/jar
Spicy BBQ Sauce	\$10/jar

## EXTRAS

Heavy Duty Plastic Plates	\$7.50 (pack of 25)	Sternos 2 hour	\$2 ea.
Heavy Duty Plastic Forks	\$6.50 (pack of 25)	Setup Starting at	\$35
Heavy Duty Plastic Knives	\$6.50 (pack of 25)	Delivery Starting at	\$10
Wire Chaffing Rack with Aluminum Pan	\$10 ea.		

*\*\*All prices include tax and are subject to change.\*\**